

Shucks Downtown

Wednesday, June 24th

Raw Bar Oysters

***Blue Hill Blonde 3.20 (Massachusetts)**

Briny, Crisp, and Bright

***Moondancer 2.80 (Maine)**

High salinity with a sweet finish

***Maine Isle 2.90 (Maine)**

Clean with a classic briny flavor

Summer Love 2.50 (Prince Edward Island)

Creamy meat, salt and mineral finish

***East Point 1.50 (Delaware Bay)**

Mild flavor with slight brine

***Roundabout (2 of each) \$25**

Ask About Our Mignonette

Featured Cans and Cocktails

Founders Imp. Stout KFB **(12% ABV) 12.00**

Birra Moretti **7.00**

Kros Strain Fairy Nectar **8.00**

Millstream Pilsner **6.50**

Tall Boys ALL CANS 5.00

Busch Light

PBR

High Life

Gluten Free 

New Grist Pilsner **6.50**

Green's Pale Ale/Lager **6.50**

Carbliss Pineapple Seltzer **7.00**

Non-Alcoholic

NA Mango Cart **6.00**

Hyper Cold IPA/Amber **9.00**

NA Mudpuppy Porter **6.50**

***ASK YOUR SERVER ABOUT SALMON RUN**

Desserts

Key Lime Pie **6**

Coconut Cream Pie **10**

Chocolate Lava Cake Ala Mode **12**

Special Entrees

Seared Scallops 35

Five flat top seared sea scallops served atop a creamy tarragon risotto and finished with roasted broccolini

Beer Battered walleye 25

A beer battered walleye and chips basket paired with creole fries, tartar sauce, and cole slaw.

Buffalo Chicken Ceasar Wrap 16

Our traditional ceasar salad with breaded buffalo chicken wrapped in a tortilla accompanied by seasoned fries.

Tuna Nachos 18

Perfect for this heat, tunanachos are made with wontons, red onions, pickled jalapenos, seaweed, green onions, and sprinkled with a sriracha mayo and balsamic glaze

Starters/Soups:

Corn Ribs served with aoli 8

Mango Habenero Shrimp with ranch 13

Fried Mushrooms with ranch 8

Oyster Wednesday

***East Point ~ 1.50 a piece ALL DAY!**

7.00 Peel N' Eat Dozen

(Dine-in only)

SAVE \$2.00 OFF ANY REGULAR MENU OYSTER ITEM

* consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk for foodborne illness